

Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report

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| | | | | | | | |
|--------------------|-------------------------------------|-------------------------------------|-----------|---|-----------|--|---------------|
| INSPECTION | R&N | TYPE | GRADE | INSPECTION DATE | | ESTABLISHMENT NAME | |
| Regular | | <input checked="" type="checkbox"/> | B | 06 / 16 / 2017 | | CHUAN FU CHINESE RESTAURANT | |
| Follow-up | <input checked="" type="checkbox"/> | | | TIME IN | TIME OUT | PERMIT HOLDER | |
| Complaint | | | RATING | 1:50 PM | 3:40 PM | L.C. ENTERPRISES | |
| Investigation | | | 15 | SANITARY PERMIT NO. | | LOCATION (Address) | |
| Other: | | | | 160000818 | | CENTURY PLAZA, SAN VITORES RD., TUMON | |
| ESTABLISHMENT TYPE | | | | AREA | TELEPHONE | No. of Risk Factor/Intervention Violations | RISK CATEGORY |
| RESTAURANT | | | | 6 | 6496890 | 2 | 3 |
| | | | | No. of Repeat Risk Factor/Intervention Violations | | | |
| | | | | 0 | | | |

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

| Compliance Status | | | | COS | R | PTS |
|--|----|-----|---|-----|---|-----|
| Supervision | | | | | | |
| 1 | IN | OUT | Person in charge present, demonstrates knowledge, and performs duties | | | 6 |
| Employee Health | | | | | | |
| 2 | IN | OUT | Management awareness; policy present | | | 6 |
| 3 | IN | OUT | Proper use of reporting, restriction & exclusion | | | 6 |
| Good Hygienic Practices | | | | | | |
| 4 | IN | OUT | N/A | N/O | | 6 |
| 5 | IN | OUT | N/A | N/O | | 6 |
| Preventing Contamination by Hands | | | | | | |
| 6 | IN | OUT | N/A | N/O | | 6 |
| 7 | IN | OUT | N/A | N/O | | 6 |
| 8 | IN | OUT | | | | 6 |
| Approved Source | | | | | | |
| 9 | IN | OUT | | | | 6 |
| 10 | IN | OUT | N/A | N/O | | 6 |
| 11 | IN | OUT | | | | 6 |
| 12 | IN | OUT | N/A | N/O | | 6 |
| Protection from Contamination | | | | | | |
| 13 | IN | OUT | N/A | | | 6 |
| 14 | IN | OUT | N/A | | | 6 |
| 15 | IN | OUT | | | | 6 |

| Compliance Status | | | | COS | R | PTS |
|--|----|-----|-----|-----|---|-----|
| Potentially Hazardous Food (TCS Food) | | | | | | |
| 16 | IN | OUT | N/A | N/O | | 6 |
| 17 | IN | OUT | N/A | N/O | | 6 |
| 18 | IN | OUT | N/A | N/O | | 6 |
| 19 | IN | OUT | N/A | N/O | | 6 |
| 20 | IN | OUT | N/A | | | 6 |
| 21 | IN | OUT | N/A | N/O | | 6 |
| Consumer Advisory | | | | | | |
| 22 | IN | OUT | N/A | | | 6 |
| Highly Susceptible Populations | | | | | | |
| 23 | IN | OUT | N/A | | | 6 |
| Chemical | | | | | | |
| 24 | IN | OUT | N/A | | | 6 |
| 25 | IN | OUT | | | | 6 |
| Conformance with Approved Procedures | | | | | | |
| 26 | IN | OUT | N/A | | | 6 |

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box. If numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

| Compliance Status | | | | COS | R | PTS |
|---|---|--|---|-----|---|-----|
| Safe Food and Water | | | | | | |
| 27 | | | Pasteurized eggs used where required | | | 1 |
| 28 | | | Water and ice from approved source | | | 2 |
| 29 | | | Variance obtained for specialized processing methods | | | 1 |
| Food Temperature Control | | | | | | |
| 30 | | | Proper cooling methods used; adequate equipment for temperature control | | | 1 |
| 31 | | | Plant food properly cooked for hot holding | | | 1 |
| 32 | | | Approved thawing methods used | | | 1 |
| 33 | X | | Thermometer provided and accurate | | | 1 |
| Food Identification | | | | | | |
| 34 | | | Food properly labeled; original container | | | 1 |
| Prevention of Food Contamination | | | | | | |
| 35 | | | Insects, rodents, and animals not present | | | 2 |
| 36 | | | Contamination prevented during food preparation, storage & display | | | 1 |
| 37 | | | Personal cleanliness | | | 1 |
| 38 | | | Wiping cloths: properly used and stored | | | 1 |
| 39 | | | Washing fruits and vegetables | | | 1 |

| Compliance Status | | | | COS | R | PTS |
|--|---|--|---|-----|---|-----|
| Proper Use of Utensils | | | | | | |
| 40 | | | In-use utensils: properly stored | | | 1 |
| 41 | | | Utensils, equipment and linens: properly stored, dried, handled | | | 1 |
| 42 | | | Single-use/single-service articles: properly stored, used | | | 1 |
| 43 | | | Gloves used properly | | | 1 |
| Utensils, Equipment and Vending | | | | | | |
| 44 | X | | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | | | 1 |
| 45 | | | Warewashing facilities: installed, maintained, used; test strips | | | 1 |
| 46 | | | Nonfood-contact surfaces clean | | | 1 |
| Physical Facilities | | | | | | |
| 47 | | | Hot & cold water available, adequate pressure | | | 2 |
| 48 | | | Plumbing installed; proper backflow devices | | | 2 |
| 49 | | | Sewage and wastewater properly disposed | | | 2 |
| 50 | | | Toilet facilities: properly constructed, supplied, & cleaned | | | 2 |
| 51 | | | Garbage/refuse properly disposed; facilities maintained | | | 2 |
| 52 | X | | Physical facilities installed, maintained, and clean | | | 1 |
| 53 | | | Adequate ventilation and lighting; designated areas use | | | 1 |
| Documents and Placards | | | | | | |
| 54 | | | Sanitary Permit, Health Certificates valid and posted | | | 2 |

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

Person in Charge (Print and Sign) Jianwei W. Morgan
 DEH Inspector (Print and Sign) LEILANI NAVARRO, BPHO I

Date: 6.16.17
 Follow-up (Circle one): YES NO
 Follow-up Date: 06/26/17

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|--|---|--|--|
| ESTABLISHMENT NAME CHUAN FU CHINESE RESTAURANT | | LOCATION (Address) CENTURY PLAZA, SAN VITORES RD., TUMON | |
| INSPECTION DATE 06 / 16 / 2017 | SANITARY PERMIT NO. 160000818 | PERMIT HOLDER L.C. ENTERPRISES | |

TEMPERATURE OBSERVATIONS

| Item/Location | Temperature (° F) | Item/Location | Temperature (° F) |
|-----------------------------------|-------------------|---------------|-------------------|
| RAW PORK BELLY / CHILLER #1 | 60.5 | | |
| RAW SHRIMP / CHILLER #1 | 54.0 | | |
| RAW FISH / CHILLER #1 | 54.0 | | |
| CUT HAM / REACH-IN CHILLER | 39.5 | | |
| RAW SHELL ED EGG / CHILLER #2 | 38.5 | | |
| RAW MARINATED SHRIMP / CHILLER #3 | 73.0 | | |
| RAW CHICKEN / CHILLER #3 | 63.0 | | |
| RAW GROUND PORK / CHILLER #3 | 54.5 | | |
| | | | |
| | | | |

| ITEM NO. | OBSERVATIONS AND CORRECTIVE ACTIONS | CORRECT BY DATE |
|----------|-------------------------------------|-----------------|
|----------|-------------------------------------|-----------------|

Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

| | | |
|----|---|----------|
| | A FOLLOW-UP INSPECTION WAS CONDUCTED TODAY FOR PREVIOUS INSPECTION DATED 06/14/2017 WHICH RESULTED IN A GRADE/RATING OF 49/0. ALL PREVIOUS VIOLATIONS OF ITEMS # 1, 2, 6, 8, 13, 14, 32, 35, 38, 40, 45, AND 52 WERE CORRECTED, AND THE FOLLOWING NEW VIOLATIONS WERE OBSERVED: | |
| 07 | EMPLOYEE STUCK HIS BARE FINGER IN CHOPPED CARROTS USED FOR SALAD. BARE-HAND CONTACT WITH READY-TO-EAT FOOD SHALL BE PROHIBITED TO PREVENT CONTAMINATION OF FOOD BY HAND. | 06/20/17 |
| 20 | POTENTIALLY HAZARDOUS FOOD/TIME & TEMPERATURE CONTROL FOR SAFETY (PHF/TCS) COS FOOD SUCH AS RAW PORK, CHICKEN, SHRIMP, AND FISH DID NOT MEET INTERNAL TEMPERATURE REQUIREMENT FOR COLD-HOLDING. PIC SAID POWER FOR CHILLERS #1 AND 3 WAS DISCONNECTED DURING THE CLEAN-UP AND RENOVATION PROCESS, AND WAS NOT TURNED ON UNTIL THIS INSPECTION. CAS: ALL FOOD IN BOTH CHILLERS WERE DISCARDED. PHF/TCS FOOD SHALL BE KEPT AT INTERNAL TEMPERATURE OF 40°F OR BELOW FOR COLD HOLDING TO LIMIT PATHOGEN GROWTH. | |
| 21 | VARIOUS MEAT AND CUT VEGETABLES PREPARED A COUPLE OF DAYS AGO DID NOT HAVE PROPER DATE MARKING. DATE MARKING SHALL BE PROVIDED TO ENSURE PROPER & TIMELY DISPOSITION | 06/20/17 |

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

| | |
|---|------------------------|
| Person in Charge (Print and Sign) <i>Jianwei W. Morgan</i> | Date: <u>6.16.2017</u> |
| DEH Inspector (Print and Sign) LEILANI NAVARRO, EPITO I | Date: <u>06/16/17</u> |

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| | | |
|----|---|----------|
| | OF FOOD. | |
| 33 | <p>PROBE THERMOMETER FOR FOOD NOT PROVIDED.</p> <p>FOOD THERMOMETER SHALL BE USED TO FACILITATE MONITORING OF INTERNAL TEMPERATURE OF FOOD.</p> | 07/16/17 |
| 44 | <p>RUST, DIRT, AND/OR GREASE BUILD-UP FOUND ON STORAGE RACKS NEXT TO THE 3-COMPARTMENT SINK, AND ON GRILLS/SHELVES INSIDE CHILLERS #1 AND 3.</p> <p>NON-FOOD CONTACT SURFACES SHALL BE CLEANABLE & PROPERLY DESIGNED AND CONSTRUCTED TO PREVENT CROSS-CONTAMINATION.</p> | 07/16/17 |
| 52 | <p>3-COMPARTMENT SINK LEAKING FROM THE BOTTOM; UNUSED CHILLER, CARDBOARD BOXES, AND OTHER CLUTTER FOUND IN THE KITCHEN, NEAR THE ICE MACHINE, AND NEXT TO THE RESTROOMS; RUBBER SEALS IN CHILLERS #1 AND 3 ARE IN DISREPAIR; DUST AND DIRT FOUND IN BETWEEN WALL AND STOVES/CHILLERS AND UNDERNEATH.</p> <p>PHYSICAL FACILITIES SHALL BE CLEAN AND IN GOOD REPAIR TO PREVENT HARBOURAGE OF PESTS.</p> <p>PICTURES OF VIOLATIONS WERE TAKEN.</p> <p>REMOVED "D" PLACARD AND NOTICE OF CLOSURE.</p> <p>ISSUED "B" PLACARD NO. ⁸¹01812-00804.</p> <p>SANITARY PERMIT SHALL BE RE-INSTATED AFTER PAYMENT OF \$100 RE-INSTATEMENT FEE TO DPHSS.</p> <p>DISCUSSED THIS REPORT WITH MANAGER, JIAWEI MORGAN.</p> | 07/16/17 |

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| Person in Charge (Print and Sign) Jiawei W. Morgan | Date: 6.16.2017 |
| DEH Inspector (Print and Sign) LEILANI NAVARRO, EPHU I | Date: 06/16/17 |